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shall set forth the location of the slaughterhouse, the material of which it is constructed, the name and residence of the owner or owners, the name and residence of the applicant for license, the method proposed for disposing of the offal, the water supply, and the accommodation for drainage. Each applicant shall also file an affidavit in which he shall pledge himself to observe all the regulations adopted by the board of health for maintaining sanitation. No new slaughterhouse shall be built or existing slaughterhouse rebuilt, enlarged, or changed without a permit issued by the board of health. No such permit shall be issued until the applicant shall file with the board complete plans and specification of the proposed new or renewed slaughterhouse. No new or renewed slaughterhouse shall have its walls constructed of any other material than brick, stone, concrete, or cement, or its roof of any other material than slate, tile, or metal. No license for a new slaughterhouse shall be issued except on petition signed by not less than a majority of the owners in interest of real estate situated within a radius of 400 feet of the proposed slaughterhouse. No permit shall be issued unless notice shall be given to the owners of real estate as above at least three weeks before final action is taken by the board of health.

Rule 40. The floors of all places where animals are now slaughtered must be paved with asphalt, cement, or other impervious material, so constructed as to prevent leakage into the soil beneath. No wood floors are permitted.

Rule 41. All drainage from slaughterhouses and stables connected therewith must be into a city sewer.

Rule 42. There shall be no blood pit, dung pit, offal pit, or privy well within 20 feet of any slaughterhouse. All refuse from the stable pens where the cattle are kept must be removed twice a week.

Rule 43. Every slaughterhouse shall be well furnished with water and must be thoroughly cleansed with hot water and lye, with free use of disinfectants, at least once each week.

Rule 44. Every slaughterhouse shall be provided with covered water-tight vessels for the immediate reception of all offal, to be removed, emptied, and cleansed within 12 hours, from May 1 to November 1, and twice a week during the rest of the year. No slaughterhouse offal of any sort or untanned hides shall be transported through the city, except in tightly covered vessels or wagons which preclude the escape of noxious odors.

Rule 45. The apparatus used for rendering fat must retain and burn the gases generated. The premises must be kept free from noxious odor.

Rule 46. Receptacles for packing hides must be of cement, asphalt or other water-tight material.

Rule 47. All slaughterhouses must be inspected by the health officer at least once a month. [Regulations, board of health, adopted Jan. 22, 1910.]

DOMESTIC ANIMALS.

Rule 48. No swine shall be kept within the city of Altoona.

Rule 49. No dogs or cats shall be quartered or have entrance in houses where any contagious or infectious disease occurs. If exposed to such disease, or if any such disease be discovered upon the animal, it shall be the duty of the owner or custodian immediately to have such dog or cat humanely killed and the body removed and disposed of under direction of the board of health. But valuable dogs exposed to infection may be quarantined under the approval of the board.

Rule 50. All stables must be kept clean and sanitary. Manure must be stored and screened in such a manner as to prevent flies having access to same. Proper sewer connections must be made. [Regulations, board of health, adopted Jan. 22, 1910.]

BARBERS.

Rule 51. No person shall serve another as a barber in the city of Altoona, either as employer or employee, without a license from the board of health. The license shall be valid for one year. The secretary shall keep a list of licensed barbers, on which list shall be recorded whether the licensee is an employer or an employee.

Rule 52 (as amended Mar. 30, 1911). No person shall be licensed as a barber without furnishing to the board of health a certificate from the physician appointed by the board, setting forth that after personal physical examination it is manifest that the applicant is free from tuberculosis of the respiratory organs, syphilis, in a communicable form, or any other infectious or contagious disease. Each applicant shall pay to said physician the sum of 50 cents for such examination.

Rule 53. It shall be unlawful for any barber to serve in his place of business any customer who to him seems to be suffering from any contagious or infectious disease; but such person may be so served, except in case of quarantine, at the applicant's own home, provided the implements used be furnished by himself and are exclusively used for him.

Rule 54. Barber shops and their contents, furniture, implements, etc., must be kept scrupulously clean.

Rule 55. Every barber on duty must keep his hands and fingers antiseptically clean and his finger nails cut short.

Rule 56. No towel or napkin shall be used by any barber on more than one customer without fresh laundering.

Rule 57. The barber's hands, his razors, scissors, shaving brushes, soap, and cups, must be thoroughly cleansed with hot water immediately before service of a customer.

Rule 58. These rules and the license of each barber must be kept publicly posted on the wall of each barber shop, on a card furnished by the board of health. (Regulations, board of health, adopted Jan. 22, 1910.)

MILK—REGULATION OF THE PRODUCTION AND SALE.

Rule 59. No person, firm, or corporation shall sell milk or cream, either at wholesale or retail, in the city of Altoona, without first having obtained a license from the board of health.

Rule 60. Such license shall be valid for one year from date of issue, subject to revocation by the board, if any of the rules governing the sanitary regulations of milk shall be shown to the board to have been violated by the licensee, his agent or employee.

Rule 61. No license to sell milk or cream, in the city of Altoona, shall be granted until the applicant shall file with the secretary of the board of health an affidavit executed by himself according to law, in which he shall agree to comply with the requirements of the board of health, as published in these rules, and setting forth the names of all persons from whom he proposes to purchase milk or cream, with their residence.

Rule 62. No milk vendor shall sell milk tickets in the city of Altoona, to be taken in exchange for milk or cream as delivered, except in coupon cards perforated for detaching, each such coupon to be exchangeable for one pint of sweet, unskimmed milk, or its equivalent in cream. Other units of sale, of course, are permissible. No card of such coupons shall be sold more than once, and no coupon shall be sold detached.

Rule 63. The "Fifty Dairy Rules" promulgated by the United States Department of Agriculture, shall be observed by vendors of milk in the city of Altoona, both by themselves, their agents, and by those from whom their dairy product has been purchased for resale. A copy of these rules shall be kept permanently posted in each dairy and stable from which milk is received for sale in Altoona.

Rule 64. No milk vendor shall sell or keep for sale any adulterated milk, whether the adulteration be by water or other harmless substance, nor milk from a sick cow, nor milk from a cow that has calved within 5 days, nor from a cow about to calve within 20 days, nor milk into which any sort of preservative has been placed.

Rule 65. No milk shall be sold from any vessel except that into which it was placed in the dairy immediately after cooling. The night and morning milk must not be placed in the same vessel.

This rule, however, is not intended to forbid a milk vendor to bottle his milk at his own dairy, provided the bottles are kept scrupulously clean; nor is it intended to forbid him to pour the milk, when not bottled, into his service vessel for immediate delivery from his wagon to a customer. It is understood in both cases that he is not to mix the night and morning milk unless the milk is pasteurized.

Rule 66. Skim milk must be sold only from vessels marked plainly "Skimmed milk."

Rule 67. Each licensee shall have his name, the location of his dairy, and the number of his license painted distinctly on each side of every wagon used for delivering his milk or cream.

Rule 68. In summer time each milk vendor must protect his milk vessels in transit for sale from the weather by cool or wet blankets or in other approved manner. [Regulations, board of health, adopted Jan. 22, 1910.]

MEAT, POULTRY, AND FISH—CARE AND SALE OF.

Rule 69. The owner or manager of any shop or store where meat, poultry, oysters, or fish of any kind are exposed for sale shall see that his person and the persons of his employees or agents and the premises where such articles are sold are kept scrupulously clean and free from offensive odor.

Rule 70. Every meat vendor when on duty in the sale of meat must be clad in a white frock or apron extending up to the neck, with sleeves, not to be worn more than two days without laundering.

Rule 71. No stale or tainted meats or poultry, oysters, or fish of any kind shall be sold or exposed for sale, and no meat, poultry, oysters, or fish which has been treated with any sort of preservatives except salt, smoke, heat, ice, or cold storage.